sold. The paddies of the average farmer in Siaton and Zamboanguita are so small that they cannot produce sufficient rice to last the families through the year. About 23 per cent of the cultivated land is also occupied by coconut palms. In Pamplona is one of the largest coconut plantations in Negros; it is owned and managed by Americans. Generally, however, coconut plantings vary from 5 to 15 acres and are owned by Filipinos. Many families have a few coconut trees that provide their chief cash income. Coconut palms usually appear along the littoral where the sandy soils are too well-drained for other crops and the internal drainage from the Central Mountain range favors coconut cultivation. Coconuts, however, are frequently planted along field boundaries and extend toward the interior of many parts of this region.

Coconut palms begin to bear as early as five years after planting and often produce nuts when a century old. The Laguna variety is common in this region; it is an early-bearing tree that usually produces nuts after eight or ten years. The fresh coconut meat is dried under the sun or in crude, smoky ovens, tapahans. The dried meat is known as copra and is the chief export of Dumaguete port; in 1951 it amounted to more than $5,000,000. The prosperity of this region is closely tied to copra prices. When prices are high, for example, enrollment in both public and private schools rises; but when copra prices fall school enrollments decrease

Most barriofolk go to Omanod to work as harvesters while some women and young girls go to barter bread, matches, used American clothing and other wares for corn. These vendors rarely sell their wares for money. They barter for corn, and get more corn than they could if they sold their articles. Sometimes, when the harvest is over, the vendors will sell their remaining merchandise rather than carry it home. Others go to Omanod solely to buy corn for the price is lower than in Siaton poblacion. The people usually stay with relatives or friends in Omanod during the harvest period.

Unhusked corn is usually stored in the house, the ears piled in a corner of the room or in a bin. Corn is not husked until it is ready to be shelled and ground. Lagit stones or sea shells may be put with the corn to protect it from the weevils that often do considerable damage. Perhaps only one out of every twenty families in Caticugan has a separate storehouse for corn. The average family's corn supply is small and consumed steadily so individual storehouses are unnecessary. Storehouses that exist are usually built near the residences, although in a few cases they may be at the field's edge. Theft is rare because many would be afraid to steal corn for fear of barang.[50]

[50] Barang is the belief in the supernatural ability of certain persons to cause illness or death to their enemies. These specialists are said to own magical bees that are trained to penetrate the victim's body at their owner's command. Several cases of deaths allegedly due to barang motivated by thievery were reported by the barriofolk of Caticugan.

Balatongs are usually planted in every other cornhill, three to five seeds per hill. Some plant the beans in furrows between the hills because they say the fast-growing vines retard the growth of corn. In some cases the balatong spread so rapidly that the corn cannot be plowed for weeds. There are no special lihis for planting or harvesting balatongs. 241

In Caticugan balatongs are usually planted in May or June, the wet season, and harvested from October to December. The mature pods are put on buri mats in the sun to dry. The pods must be covered with cloth so the beans will not be dispersed when the pods shatter upon heating. When thoroughly dried, the remainder of the pods are shelled by hand and the beans stored. 241 251

Mungos

Four varieties of mungos are raised in the Philippines, differentiated according to the color of the bean.[63] The Dull Yellow type is raised in Caticugan. Very few mungos, however, are planted in Caticugan; in 1951, 77 acres of mungos were planted in Siaton municipality--an excessively high estimate of the local agricultural inspector. I have been in most of the larger cultivated areas of the municipality and rarely saw more than a few small patches of mungos. One reason for their scarcity is cost of seed. In the stores of Siaton poblacion, mungos were more costly than rice. 241 [311] [435]

[63] Uichanco and Sacay, op. cit., I, pp. 364-5.

end a bamboo container (sankob) is attached that collects the sap. Ginit is put in the top of the container to keep out insects that are attracted by the sweet scent of the sap. 273

An average coconut bud will produce sap for about one month, although not all buds give sap. Tan-bark is powdered and added to the tuba for the same reasons as in making guhang. There are no libis connected with making tuba. Tuba is collected once a day; the house of this tuba maker was a favorite barrio meeting place.

Cacao

In 1951 only 50-60 cacao bushes grew in Caticugan. Cacao beans sold in the poblacion for about four dollars a pound--so expensive that few barriofolk drank or served chocolate except at wedding feasts or during the local fiestas. Owners of the cacao bushes ground the seeds and made small patties of chocolate which were dried in the sun. 245 435 251

One farmer in Barrio Caticugan had an ingenious method of watering his four cacao bushes and one coffee tree. A bamboo filled with water was propped against a tree so that the lower end was at the base of a cacao plant, and the water slowly dripped through a small hole. When the ground around the plants became too damp this hole in the bamboo was plugged for a few days. 245

Faded rags, originally red, were tied to branches of many of the cacao bushes. Some people believe that, 841

and the roots deep, as with belyakag and bolot, the men usually obtain the corms. Now and then one sees two or three men with broad-pointed iron-tipped digging sticks (sakal) set off for the hills. 222 [412]

In digging for igao one looks for a place where a plant has withered and died. The sakal is pushed gently into the opening in the earth at the base of the plant to see if there is a root; since the roots are shallow, they are easily obtained. Once the root has been uncovered, it is stuck through with a stick that serves as a handle; juice from the leaves and the corm makes the skin itch if contact occurs. There are no associated beliefs connected with igao because "it is easy to dig, always shallow in the earth."

Preparation of the igao corm takes considerable time; this is one reason why it is utilized only during food shortages. The root is first sliced into chips that are dried until they become brittle. The dried chips are pounded to powder in the rice mortar. This flour is strained through abaca cloth, dampened and repounded until it "is like wet cotton." One woman said the damp igao flour should be "pounded continuously for two hours"; if not adequately processed one becomes dizzy from eating igao porridge. A few women in Caticugan had stored small amounts of igao flour. 252 [251]

Sale of Fish Caught in the Bonsods

Most fish caught in the bonsods are sold in Dumaguete because of the higher prices paid in the city. Fish are taken to Dumaguete by the busses that run between Tolong-Dumaguete and Siaton-Dumaguete. The bonsod owner pays fifty cents for each box (about the size of an orange crate) of fish hauled to Dumaguete; a tax of one cent a pound is paid on fish sold in the marketplace. Large fish like tuna are tagged on the tail and sent individually to the city market. When the tagged boxes of fish arrive in Dumaguete marketplace they are taken by the owner's agent (in one case a woman) who receives 10 per cent of the profits.

If a large bonsod catch is made and no busses are available until the next day, Siaton operators may hire a small truck owned by a local resident. Since ice is not available, the fish must be sold quickly or they spoil. The lament of a cafe owner near the Siaton River bridge was that during fishing season busses and trucks rarely stopped at his place because they were usually carrying fish to Dumaguete. The drivers feared a leisurely trip might cause the fish to spoil.[62]

Marine fish never were plentiful in the poblacion marketplace during my residence--and fresh-water fish were

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[62] According to the Bell Report the Philippine fishing industry needs to be provided with "cold storage transportation to expand the market for fish, and...the development of freezer packers." The Bell Report, op. cit., p. 66.